

Recipe

MALVA PUDDING



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Recipe

- **PUDDING**
- 30 ml Butter
- 125 ml White sugar
- 1 Extra large egg
- 15 ml Apricot jam
- 5 ml bicarbonate of soda
- 125 ml Milk
- 250 ml Cake flour
- pinch of salt
- 15 ml Vinegar
- **SAUCE**
- 125 g Butter
- 185 ml White sugar
- 65ml Cream
- 5 ml Vanilla essence
- 65 ml water



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Method

• PUDDING

- Cream the butter and sugar together, beat in the egg until light and fluffy.
- Beat in the apricot jam
- Dissolve the bicarbonate in the milk.
- Sift the flour and the salt together and add to the creamed mixture alternatively with the milk.
- Lastly stir in the vinegar.
- Pour into a deep round dish about 19cm diameter.
- Cover the dish with foil and bake for 1 hour at 180°C

• SAUCE

- Bring thr butter, sugar and water to the boil ad simmer, stirring all the time for two minutes.
- Remove from the stove and then add the cream and vanilla essence.
- Pour over the hot baked pudding



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